JASCI & MARCHESANI · ITALY

Nerubè Cerasuolo d'Abruzzo, 2025

Cerasuolo d'Abruzzo DOC, Monteodorisio - Chieti, Abruzzo

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Rosé	Montepulciano	12.5%	2025 · 750 ml

STILL

Tasting notes

Appearance: Cherry red / deep rosé. Nose: Red fruit and wild berries. Palate: Fresh, soft and balanced, with clear red-fruit character. Finish: Clean, fresh, medium length.

About the wine

Organic Montepulciano from the hills of Vasto spends about 12 hours on its skins before fermenting at 16°C, enough to give its deep cherry colour. Cerasuolo means 'cherry-coloured' in Italian, and this rosé style is unique to Abruzzo. The estate sits between the Adriatic and the mountains, which brings cool nights.

Winemaking

MATURATION	About 6 months in stainless steel and bottle.

Cellar and service

SERVE AT	8–10 °C
AGEING POTENTIAL	Best enjoyed young
FOOD PAIRING	· Antipasti, pizza, seafood pasta, grilled fish, soft or medium-aged cheese, light roast meats · Avoid: Heavy braised meats, very sweet dishes, extremely spicy food

Say it: Jasci & Marchesani: YAH-shee eh mar-keh-ZAH-nee